

FICHA TÉCNICA

1002-Aceite de Palma Orgánico RSPO

Product	Aceite de Palma Orgánico RSPO
Code	1002
Country of agricultural origin	Various
Country of processing	The Netherlands
Last update	20-03-2023
Description	This palm oil is a refined vegetable fat derived from organically grown palm trees. The fat is produced according to the requirements of EC directive 2092/91 and is organic certified. Not genetically modified or irradiated.

Production	
Ingredients	100% Organic palm oil
Additives	None
Process	Refined and plastified (N2)
Application	Organic palm oil shortening RSPO-IP is a multifunctional fat system that is used in a wide variety of food products; dairy products, bakery products, as a carrier for spices and as a frying medium. This palm oil has a smooth structure and contains no additives. The product has been plastified (N2) which facilitates its use and enables easy handling and accurate dosing.

Sensorial properties	
Smell	Product specific, free from rancid and foreign smell
Taste	Product specific, free from rancid and foreign taste

Shelf life	
Storage conditions	Store and distribute in a dry and cool (<20°C) place, away from strong odour & direct sunlight
Minimum shelf life	24 months after production

Analytical properties	
Peroxide value (meq/kg)	< 3.0 at delivery

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FFA (as Oleic acid, %)	< 0.2%
Colour	White, light yellow
Iodine value (Wijs, g/100g)	50-57
Fatty acid composition, typical values (%)	C16:0 39.2 – 45.8 C16:1 0.0-0.4 C18:0 3.7 – 5.4 C18:1 37.4 – 44.1 C18:2 8.7 – 12.5 C18:3 0.0 – 0.6 C20:0 0.0 – 0.5

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No
RSPO-IP certified	Yes

